Breville®

pro kitchen
whole fruit juicer

instruction booklet

selection of recipes **included**

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

This product can be used by children aged 8 years and above, and persons who require supervision, provided:

- **they are familiar with the hazards associated with the product, and,**
- **they receive instruction by a competent person on how to safely use the product.**

Children must not play with the product. Cleaning and user maintenance must not be done by children unless they are aged 8 or older and are supervised.

Check the sieve for damage every time you use the appliance. Do not use the appliance if the rotating sieve is damaged.

Always disconnect the appliance from the mains supply socket if it is left unattended and before assembling, disassembling or cleaning.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

⚠ Never use this appliance for anything other than its intended use. This appliance is for household use only. Do not use this appliance outdoors.

⚠ Always ensure that hands are dry before handling the plug or switching on the appliance.

⚠ Always use the appliance on a stable, secure, dry and level surface.

⚠ This appliance must not be placed on or near any potentially hot surfaces (such as a gas or electric hob).

⚠ Never immerse any part of the appliance or power cord and plug in water or any other liquid.

⚠ Never let the power cord hang over the edge of a work top, touch hot surfaces or become knotted, trapped or pinched.

⚠ Do not use the appliance if it has been dropped, if there are any visible signs of damage or if it is leaking.

⚠ 17

⚠ Never use any accessory or attachment not recommended by the manufacturer.

⚠ Switch off the appliance before changing accessories or approaching parts which move during use.

⚠ Allow moving parts to come to a stop before opening or cleaning.

⚠ Never insert your fingers, utensils or any other object into the feeding tube. Always use the food pusher.

⚠ Never attempt to remove or replace any part of the appliance whilst it is in operation.

⚠ Ensure that the appliance is switched off and unplugged from the supply socket if it is left unattended and before assembling, disassembling or cleaning.

Never immerse any part of the appliance or power cord and plug in water or any other liquid.

Never use harsh, abrasive or caustic cleaners to clean this appliance.

1. Before using your juicer for the first time, remove any packaging material and promotional stickers and labels.
2. Ensure your juicer is switched off and the power cord is unplugged from the mains supply socket.
3. Wash the bowl, stainless steel sieve, juicer cover, food pusher, pulp container and juice jug and lid in warm, soapy water using a soft cloth.
4. Rinse and dry thoroughly. The motor base can be wiped with a damp cloth. Dry thoroughly.

features

1 **Food pusher**
For safely pushing whole fruit and vegetables into the professional juicer's feed chute. Dishwasher safe.

2 **Extra wide feed chute**
Fits whole apples, carrots, tomatoes and peeled oranges. Makes juicing fruit and vegetables fast and easy.

3 **Juicer cover**
Dishwasher safe, durable, clear cover.

4 **Stainless steel, micro mesh sieve**
Dishwasher safe.

5 **Bowl**
Dishwasher safe.

6 **Large pulp container**
Dishwasher safe.

7 **Motor base**
High performance, 1000W motor.

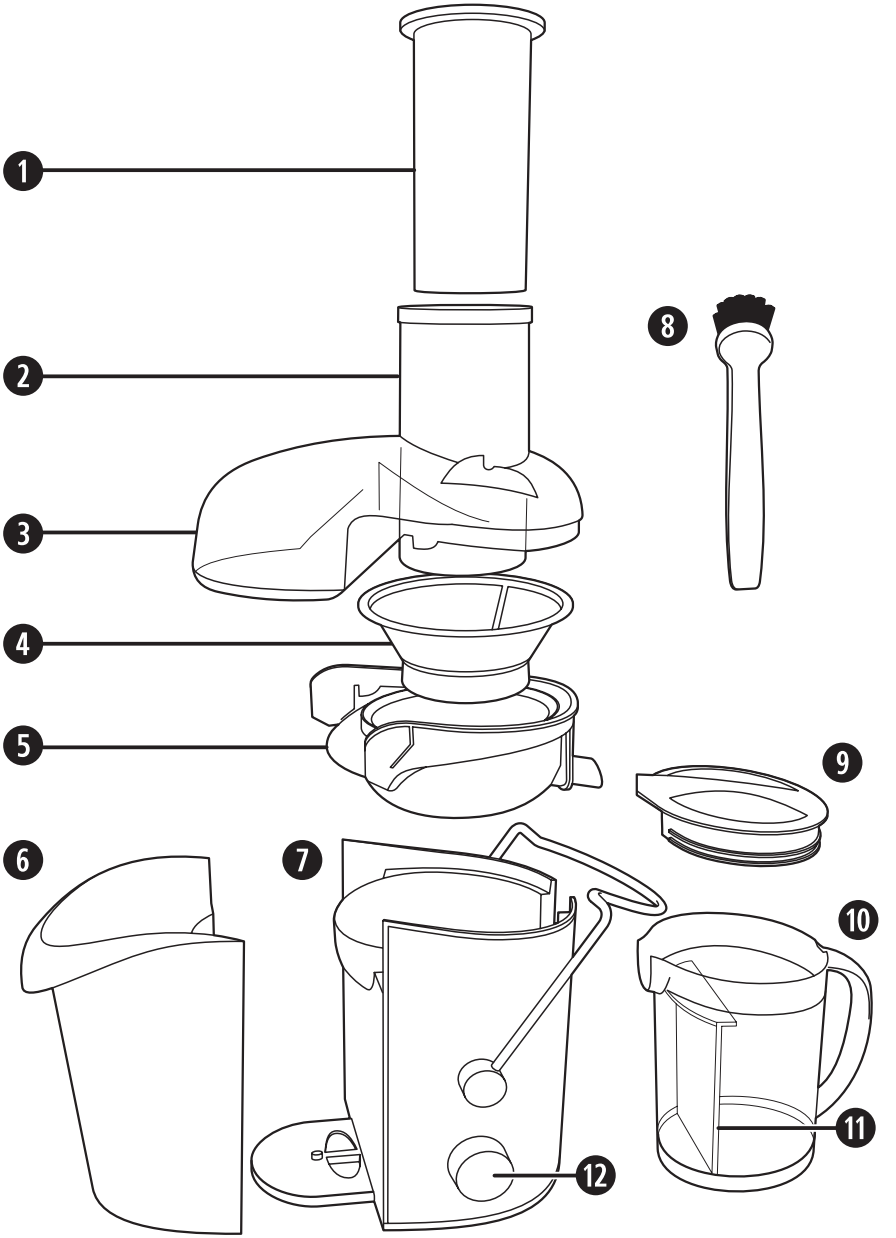
8 **Cleaning brush**
For cleaning the stainless steel sieve.

9 **Juice jug lid**
Dishwasher safe lid for the juice container.

10 **Juice jug**
Dishwasher safe, 1 litre jug with integrated handle for left or right handed use. Use it with the lid on to store juice in the refrigerator.

11 **Froth separator**
For removing the froth from the juice when pouring.

12 **3-position switch**
This switch controls your juicer's two speeds and off. Setting **1** (low speed) is for juicing soft fruits with high water content such as watermelon. Setting **2** (high speed) is for juicing hard fruits and vegetables. Setting **0** is off.

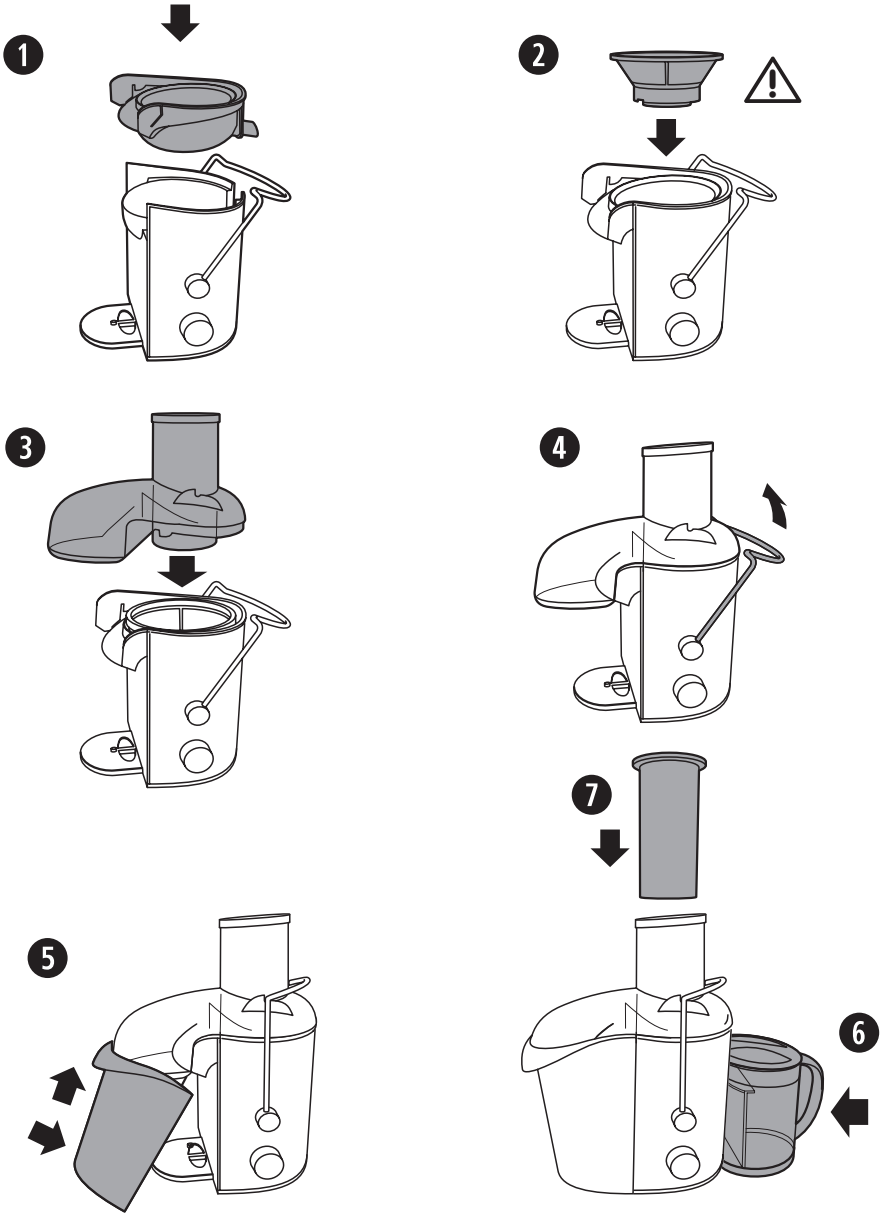


Due to our policy of continuous improvement, the actual product may differ slightly from the one illustrated in these instructions.

⚠ Be careful when handling the stainless steel sieve. Do not touch the small sharp blades inside the sieve.

Place the motor base on a flat, dry surface such as your kitchen worktop. Ensure that the 3-position switch is in the off (0) position, then switch the appliance off at the power outlet and unplug the cord.

1. Fit the bowl onto the motor base. The spout on the filter bowl should be on the same side of the motor base as the safety locking arm.
2. Gently push the sieve down onto the motor base drive coupling until it clicks into place. Make sure that the sieve is fitted securely inside the bowl and onto the drive coupling.
3. Place the juicer cover over the bowl. The feed chute should be positioned over the stainless steel sieve.
4. Pivot the safety locking arm upwards until it engages with the two grooves in the juicer cover. The safety locking arm should now be vertical and locked into place on the top of your juicer. If the arm doesn't fit into place easily, don't force it. Check that you have fitted the juicer cover correctly.
5. Tilt the large pulp container slightly and place it underneath the pulp outlet side of the juicer cover.
6. Fit the lid onto the juice jug. Position the juice jug over the juice outlet spout on the right hand side of your juicer.
7. Slide the food pusher into the feed chute. The food pusher has a groove in it which must be lined up with the protrusion inside the feed tube.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⚠ **When juicing hard foods, we recommend a maximum quantity of 3kg with a maximum operating time of 2 minutes. Switch your whole fruit juicer off for approximately 10 minutes before resuming juicing.**

Some very hard foods may make your juicer slow down or stop. if this happens, switch off and unplug your juicer then unblock the sieve.

Never use your fingers to push food down the feed chute or to clear the feed chute. Always use the food pusher provided.

1. Wash your selection of fruit or vegetables ready for juicing.
2. Make sure that your whole fruit juicer is correctly assembled and that the stainless steel sieve is thoroughly cleaned before each use (refer to care and cleaning). Place the juice jug (or a glass) under the spout before starting to juice.
3. Connect the plug into a suitable electrical socket. Set the 3-position switch to either **1** for low speed or **2** for high speed depending on the type of fruit or vegetable being juiced.
4. With your whole fruit juicer running, place the food into the feed chute. Using the food pusher, gently guide the food down the feed chute. To extract the maximum amount of juice, always push the food pusher down slowly. Juice will flow into the juice jug and the separated pulp will accumulate in the pulp container.

Hints and tips

To minimize washing up, place a plastic freezer bag into the pulp container to collect the pulp.

Most fruit and vegetables such as apples, carrots and cucumbers will not need to be cut to size as these will fit into the feed chute whole. When juicing carrots place the tip of the carrot into the feed chute last.

Don’t allow the pulp container to overfill as this may cause damage or prevent correct operation.

The pulp container can be emptied during juicing by turning your whole fruit juicer off. Carefully remove the pulp container, empty it then replace it before continuing to juice.

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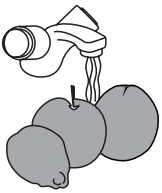

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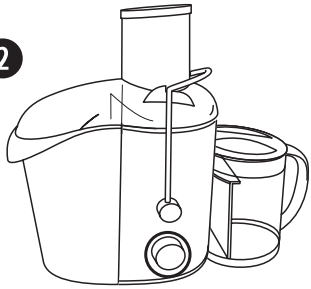

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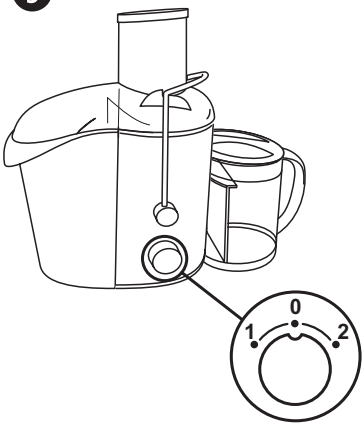

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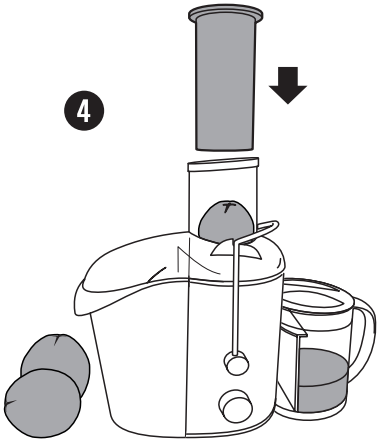


95% of the nutrient content of fruit and vegetables is found in the juice. Liquids extracted from fresh fruits and vegetables form an important part of a well-balanced healthy diet. Fresh fruit and vegetable juices are an easy way to introduce a source of vitamins and minerals to your diet. Juices are rapidly absorbed into the blood stream therefore being the quickest way in which the body can digest nutrients.

When you make your own juices, you have complete control over what you include in them. You select the ingredients and decide if you need to use sugar, salt or other flavouring agents.

Freshly extracted juices should be consumed just after they have been made to avoid a loss of vitamin content.

Purchasing and storing fruit and vegetables

- To save money and obtain fresher produce, purchase fruit or vegetables that are in season—see the **fruit and vegetable facts** chart on page 12.
- Keep your fruit and vegetables ready for juicing by washing them before storing.
- Most fruits and hardier type vegetables can be stored at room temperature. The more delicate and perishable items such as tomatoes, berries, leafy greens, celery, cucumbers and herbs should be stored in the refrigerator until required.

Preparation of fruit and vegetable

- Always use fresh fruit and vegetables for juicing.
- Always wash fruit and vegetables before juicing.
- If you are using fruits with hard or inedible skins such as mangoes, guava, melons or pineapple, always peel them before juicing.
- Citrus fruit can be juiced in your whole fruit juicer if peeled first.
- All fruits with pits, hard seeds or stones such as nectarines, peaches, mangoes, apricots, plums and cherries must be pitted or destoned before juicing.
- A small amount of lemon juice can be added to apple juice to prohibit browning.

Technique

When juicing a variety of ingredients with varying textures, start with the softer textured ingredients on a low speed then change to high speed for the harder textured ingredients.

If you are juicing herbs, sprouts or leafy green vegetables either wrap them together to form a bundle or juice them in the middle of a combination of ingredients on low speed to obtain the best extraction.

If juicing herbs or leafy green vegetables on their own, the juice yield will be low due to the nature of centrifugal juicing. It's best to juice them with a combination of other fruit and vegetables.

All fruit and vegetables produce different amounts of liquids. This varies within the same group i.e. one batch of tomatoes can produce more juice than another batch. Since juice recipes are not exact, the precise quantities of any juice are not crucial to the success of the recipe.

To extract the maximum amount of juice always use the food pusher down slowly.

Experiment!

It's easy to create great tasting juice. If you have been making your own vegetable and fruit juices, then you know how simple it is to invent new combinations. Taste, colour, texture and ingredient preference is a personal thing. Just think of some of your favourite flavours and foods—would they work well together or would they clash? Some strong flavours could overpower more subtle flavours. A good rule of thumb is to combine starchy, pulpy ingredients with those high in moisture.

Using the pulp

The remaining pulp left after juicing fruit or vegetables is mostly fibre and cellulose which, like the juice, contains vital nutrients necessary for the daily diet. Pulp can be used in many ways, however, like the juice, pulp should be used the same day to avoid the loss of vitamins.

Pulp can also be used to bulk out casseroles or soups. Fruit pulp can be simply placed in a bowl, topped with meringue and baked for a simple dessert.

Pulp is also great used in the garden for compost.

When using the pulp, there may be some pieces of fruit or vegetable remaining. These should be removed before using the pulp in any recipes.

fruit and vegetable facts

Fruit/Vegetable	Best season to buy	Storing
Apples	Autumn/winter	Store in a vented plastic bag in the refrigerator
Apricots, tomatoes	Summer	Store unwrapped in the salad crisper of the refrigerator
Beetroot	Winter	Cut off the beetroot tops then store unwrapped in the refrigerator
Blueberries	Summer	Store covered in the refrigerator
Broccoli	Autumn/winter	Store in a plastic bag in the refrigerator
Brussels sprouts	Autumn/winter	Store unwrapped in the salad crisper of the refrigerator
Cabbage	Winter	Trim, then store wrapped in the refrigerator
Carrots	Winter	Store uncovered in the refrigerator
Cauliflower	Autumn/winter	Remove the outer leaves, then store in a plastic bag in the refrigerator
Celery	Autumn/winter	Store in a plastic bag in the refrigerator
Cucumber	Summer	Store in the salad crisper of the refrigerator
Fennel	Winter/spring	Store in the salad crisper of the refrigerator
Grapes (seedless)	Summer	Store in a plastic bag in the refrigerator
Kiwi fruit	Winter/spring	Store in the salad crisper of the refrigerator
Mangoes	Summer	Store covered in the refrigerator
Melons, inc. watermelon	Summer/Autumn	Store in the salad crisper of the refrigerator
Nectarines	Summer	Store in the salad crisper of the refrigerator
Oranges	Winter/autumn/ spring	Store in a cool, dry place for 1 week. Transfer oranges to the refrigerator to keep them longer.
Peaches	Summer	Store uncovered in the refrigerator
Pears	Autumn	Store uncovered in the refrigerator
Pineapples	Summer	Store uncovered in the refrigerator
Plums	Summer	Store uncovered in the refrigerator
Raspberries	Summer	Store covered in the refrigerator
Tomatoes	Summer	Store uncovered in the salad crisper of the refrigerator

Apple, Peach and Grapefruit

1 small Delicious apple
2 large peaches, halved and stones removed
2 grapefruits, peeled

1 Process the apple, peaches and grapefruit with your juice extractor.
2 Serve immediately.

Apple, Pear and Strawberry

1 small Granny Smith apple
3 small ripe pears
Handful of strawberries, trimmed

1 Process the apple, pears and strawberries with your juice extractor.
2 Serve immediately.

Sparkling Pear and Apricot Cooler

4 large apricots, halved and stones removed
3 large pears
250 ml mineral water
Crushed ice

1 Process the apricots and pears with your juice extractor.
2 Scoop ice into 4 tall glasses.
3 Divide the juice between the glasses.
4 Top with mineral water and stir well to blend. Serve immediately.

Blueberry, Blackberry, Strawberry and Lime

500g blackberries
500g blueberries
500g strawberries, hulled
1 lime, peeled

1 Process the blackberries, blueberries, strawberries and lime with your juice extractor.
2 Serve immediately.

Frothy Orange Juice

1kg oranges, peeled (refrigerate the oranges before processing)

1 Process the oranges with your juice extractor.
2 Serve immediately.

Tropical Blend

2 mangoes, halved, seeded and peeled
3 kiwi fruit, peeled
¼ small pineapple, peeled and halved
A few sprigs of fresh mint, leaves only
Crushed ice

1 Process the mangoes, kiwi fruit, pineapple and mint with your juice extractor.
2 Scoop ice into 4 glasses, pour over juice and mix well to combine. Serve immediately.

Tomato, Carrot, Celery and Lime

2 medium tomatoes
1 large carrot, trimmed
2 celery stalks, trimmed
1 lime, peeled

1 Process the tomatoes, carrot, celery and lime with your juice extractor.
2 Serve immediately.

Carrot, Beetroot and Orange

2 medium carrots, trimmed
3 medium beetroot, trimmed
4 oranges, peeled

1 Process the carrots, beetroot and oranges with your juice extractor.
2 Serve immediately.

Bloody Mary

4 medium tomatoes
2 sticks celery
1 large red pepper, stalk, pith and seeds removed
2 measures of vodka
Crushed ice

1 Process the tomatoes, celery and red pepper with your juice extractor.
2 Stir in the vodka. Scoop ice into 4 glasses, pour over the tomato mixture and mix well. Serve immediately.

Instead of wasting the fibre and pulp from fruit and vegetables that have been juiced why not use them to create other dishes...

Hearty Veg and Bean Soup (serves 4)

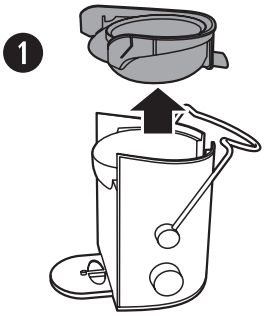
1 tbsp olive oil
1 onion finely chopped
1 leek finely chopped
50g potato pulp (strained and juice kept)
50g carrot pulp (strained and juice kept)
100g tomato pulp (strained and juice kept)
50g cabbage pulp (strained and juice kept)
1 vegetable stock cube
Enough water to make up 2 litres of liquid
400g of mixed beans (tin of mixed bean salad in water)
1 tsp lemon juice
Seasoning
Mixed herbs
50ml low fat fromage frais

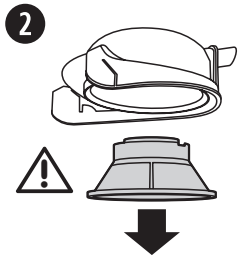
1. Cook onion and leeks in the oil in a large saucepan over a medium heat until soft
2. Add the vegetable pulp and reserved juices, stock cube, water, lemon juice, seasoning and mixed herbs and bring to the boil
3. Add the mixed beans, reduce the heat and simmer for 30-40 minutes
4. Add the fromage frais and mix well just before serving

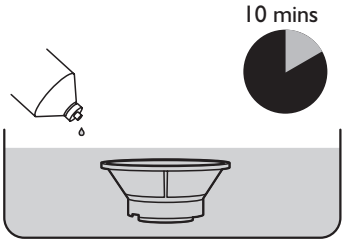
Removing the sieve

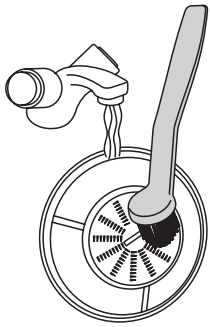
The stainless steel sieve has very sharp teeth and so should be handled with care. The best way to remove it from your juicer is as follows:

1. Lift the bowl with the stainless steel sieve inside it off the motor base.
2. Tip the stainless steel sieve out of the bowl. We recommend you do this over a sink full of hot soapy water. Don't let the sieve fall too far when tipping it out.









Cleaning the sieve

- For consistent juicing results always ensure that the stainless steel sieve is thoroughly cleaned using the supplied nylon brush. Hold the sieve under running water and brush from the inside of the sieve to the outer rim. After cleaning the sieve, hold it up towards a light to ensure the fine mesh holes are not blocked. If the holes are blocked, soak the sieve in hot water with 10% lemon juice to loosen the blocked holes. Alternatively, wash the sieve in the dishwasher.
- If pulp is left to dry on the sieve it may clog the fine pores of the mesh and reduce the effectiveness of the Juicer.
- Do not soak the stainless steel sieve in bleach.
- Always treat the sieve with care as it can be easily damaged.

General cleaning

⚠ Do not immerse the motor base, cord or mains plug in water or any other liquid. The stainless steel sieve and feed chute contain sharp parts. Do not touch these parts when handling or cleaning.

- For easy cleaning - immediately after each use rinse removable parts under running water (to remove wet pulp). Allow parts to air dry.
- After disassembling the unit all removable parts may be washed in hot soapy water.
- The juicer cover, bowl, large pulp container, stainless steel sieve and juice jug are dishwasher safe. Only use the top shelf of your dishwasher.
- Wipe the motor base with a damp cloth. Do not immerse the motor base in any liquid.
- Before washing the juice jug, remove the froth separator by lifting it up and out of the jug. Rinse the jug and separator under running water.
- Discolouration of the plastic may occur with strongly coloured fruit and vegetables. To help prevent this, wash parts immediately after use.
- If discolouration does occur, the plastic parts can be soaked in 10% lemon juice and water or they can be cleaned with a non abrasive cleaner.

These appliances are built to the very highest of standards. There are no user serviceable parts. Follow these steps if the unit fails to operate:

1. Check the instructions have been followed correctly.
2. Check that the fuse has not blown.
3. Check that the mains supply is functional.

If the appliance will still not operate, return the appliance to the place it was purchased for a replacement. To return the appliance to the Customer Service Department, follow the steps below:

1. Pack it carefully (preferably in the original carton). Ensure the unit is clean.
2. Enclose your name and address and quote the model number on all correspondence.
3. Give the reason why you are returning it.
4. If within the guarantee period, state when and where it was purchased and include proof of purchase (e.g. till receipt).
5. Send it to our Customer Service Department at the address below:

Customer Service Department

Jarden Consumer Solutions (Europe) Limited

Middleton Road

Royton

Oldham

OL2 5LN, UK.

Telephone: 0161 621 6900 Fax: 0161 626 0391

e-mail: info@pulse-uk.co.uk

connection to the mains supply

This appliance is fitted with either a moulded or rewirable BS1363, 13 amp plug. The fuse should be rated at 5 amps and be ASTA approved to BS1362.

If the fuse in a moulded plug needs to be changed, the fuse cover must be refitted. The appliance must not be used without the fuse cover fitted.

If the plug is unsuitable, it should be dismantled and removed from the supply cord and an appropriate plug fitted as detailed below. If you remove the plug it must not be connected to a 13 amp socket and the plug must be disposed of immediately.

The wires of the mains lead are coloured in accordance with the following code:

BLUE – NEUTRAL BROWN – LIVE

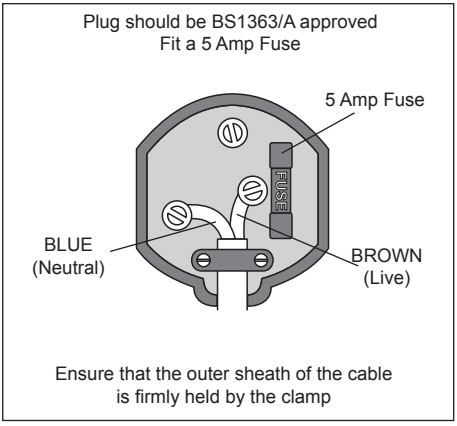
The wire which is coloured Blue, must be connected to the terminal which is marked with the letter N or coloured Black.

The wire which is coloured Brown, must be connected to the terminal which is marked with the letter L or coloured Red.

If any other plug is used, a 5 amp fuse must be fitted either in the plug or adaptor or at the distribution board.

CAUTION: DO NOT CONNECT EITHER WIRE TO THE EARTH TERMINAL IN THE PLUG WHICH IS MARKED E OR WITH THE EARTH SYMBOL (⏚) OR COLOURED GREEN OR GREEN AND YELLOW.

This symbol indicates that this unit is a Class II appliance and therefore an earth connection is not required.



Please keep your receipt as this will be required for any claims under this guarantee.

This appliance is guaranteed for 1 year after your purchase as described in this document.

During this guaranteed period, if in the unlikely event the appliance no longer functions due to a design or manufacturing fault, please take it back to the place of purchase, with your till receipt and a copy of this guarantee.

The rights and benefits under this guarantee are additional to your statutory rights, which are not affected by this guarantee. Only Jarden Consumer Solutions (Europe) Limited ("JCS (Europe)") has the right to change these terms.

JCS (Europe) undertakes within the guarantee period to repair or replace the appliance, or any part of appliance found to be not working properly free of charge provided that:

- you promptly notify the place of purchase or JCS (Europe) of the problem; and
- the appliance has not been altered in any way or subjected to damage, misuse, abuse, repair or alteration by a person other than a person authorised by JCS (Europe).

Faults that occur through, improper use, damage, abuse, use with incorrect voltage, acts of nature, events beyond the control of JCS (Europe), repair or alteration by a person other than a person authorised by JCS (Europe) or failure to follow instructions for use are not covered by this guarantee. Additionally, normal wear and tear, including, but not limited to, minor discoloration and scratches are not covered by this guarantee.

The rights under this guarantee shall only apply to the original purchaser and shall not extend to commercial or communal use.

If your appliance includes a country-specific guarantee or warranty insert please refer to the terms and conditions of such guarantee or warranty in place of this guarantee or contact your local authorized dealer for more information.

Waste electrical products should not be disposed of with Household waste. Please recycle where facilities exist. E-mail us at enquiries info@pulse-uk.co.uk for further recycling and WEEE information.

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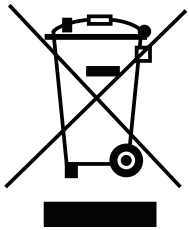

Breville®

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The product you buy may differ from the one shown due to continuing product development. One (1) Year Limited Warranty—see inside for details.
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Made in PRC

www.breville.co.uk

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